

DEPARTMENT OF AGRICULTURE

Agricultural Marketing Service

7 CFR Part 58

[DA-91-010A]

Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products; United States Standards for Grades of Colby Cheese

AGENCY: Agricultural Marketing Service, USDA.

ACTION: Final rule.

SUMMARY: This document revises the United States Standards for Grades of Colby Cheese. The final rule action modifies the standards to recognize differences in cheese characteristics resulting from technological changes in manufacturing practices and to more accurately describe consumer-acceptable product. This action expands the permissible range of open body characteristics to include colby cheese manufactured using automated equipment. The revision was initiated at the request of the National Cheese Institute (NCI) and was developed in cooperation with NCI and other dairy trade associations.

EFFECTIVE DATE: March 31, 1995.

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SUPPLEMENTARY INFORMATION: This final rule has been reviewed under Executive Order 12778, Civil Justice Reform. This action is not intended to have retroactive effect. This rule would not preempt any State or local laws, regulations, or policies, unless they present an irreconcilable conflict with this rule. There are no administrative procedures which must be exhausted prior to any judicial challenge to the provisions of this rule.

The final rule also has been reviewed in accordance with the Regulatory Flexibility Act, 5 U.S.C. 601 *et seq.* The Administrator, Agricultural Marketing Service, has determined that the final rule will not have a significant economic impact on a substantial number of small entities because use of the standards is voluntary and this action will not increase costs to those utilizing the standards.

The Department is issuing this rule in conformance with Executive Order 12866.

To recognize differences in cheese characteristics resulting from technological changes in the manufacture of colby cheese and to permit the assignment of U.S. grade to cheese manufactured utilizing this technology, USDA is revising the U.S. Standards for Grades of Colby Cheese. The revised standards have received general support from many manufacturers of colby cheese and dairy trade associations representing the cheese industry.

In view of the need for revised standards, the Department published on June 30, 1993 (58 FR 34933) a proposal to revise the United States Standards for Grades of Colby Cheese. Except for minor format changes, the standards contained in this final rule are the same as those set forth in the proposal. The new standards establish the following:

1. Expand body and texture criteria to permit U.S. grade assignment to colby cheese that contains less than numerous mechanical openings.

When the U.S. Standards for Grades of Colby Cheese were established in 1973, production procedures encouraged the formation of numerous small mechanical openings, evenly distributed throughout the cheese. Since then, automated manufacturing processes have been developed which have altered traditional body characteristics. Colby cheese that is produced using automated production technology has resulted in cheese that no longer exhibits numerous mechanical openings. Cheese produced in this manner is readily available and is capturing an increasing share of the Colby cheese market. Changes in body characteristics have not altered the flavor or reduced the useability of the cheese.

Changes in the standards provide for the assignment of U.S. grades to colby cheese that contains less than numerous mechanical openings or that may be completely devoid of mechanical openings. These changes do not disallow mechanical openings in cheese produced using traditional production methods. No additional changes to body and texture characteristics are being made.

2. Delete the requirement that colby cheese be held at a temperature no lower than 35 °F. for 10 days prior to grading.

When the U.S. Standards for Grades of Colby Cheese were established in 1973, the standards included a requisite that the cheese be held at a temperature no lower than 35 °F. during a required 10-day aging period prior to grading. This was the only U.S. grade standard that contains a storage temperature

requirement. This revision eliminates the temperature requirement, and provides consistency among U.S. grade standards for various types of cheeses.

3. Modify the permitted flavor characteristics by deleting the provision for "very slight bitter" in U.S. Grade A Colby Cheese.

Bitter flavor in colby cheese is generally found in higher moisture cheese and increases in intensity as the cheese ages. U.S. grade may be assigned to colby cheese once it has reached 10 days of age. Any evidence of a bitter flavor at this time will intensify as the cheese ages. Provisions for slight bitter flavor remain the same for U.S. Grade B Colby Cheese. No additional changes to flavor characteristics have been made.

4. Redefine packaging requirements.

Changes in packaging requirements provide greater clarity and expand the types of packaging methods permitted. The general-type packaging requirements recognize the packaging methods (such as rindless and paraffin-dipped, rindless and wrapped, and rindless and paraffin-dipped) that are used in the cheese industry today and provide latitude for future developments in packaging technology.

5. Update the terminology and format of the standards.

Since the U.S. Standards for Grades of Colby Cheese were last published, changes in terminology and formatting have taken place. This revision updates the standards to provide consistency among the various U.S. grade standards for cheeses.

USDA grade standards are voluntary standards that are developed pursuant to the Agricultural Marketing Act of 1946 (7 U.S.C. 1621 *et seq.*) to facilitate the marketing process. Manufacturers of dairy products are free to choose whether or not to use these grade standards. USDA grade standards for dairy products have been developed to identify the degree of quality in the various products. Quality in general refers to usefulness, desirability, and value of the product—its marketability as a commodity. When colby cheese is officially graded, the USDA regulations and standards governing the grading of manufactured or processed dairy products are used. These regulations also require a charge for the grading service provided by USDA. This action makes minor format changes for purposes of clarity to the section on flavor for U.S. Grade B colby cheese and to Tables I, II, III, and IV to the format that appeared in the proposed rule.

Public Comments

On June 30, 1993, the Department published a proposed rule (58 FR

34933) to revise the United States Standards for Grades of Colby Cheese. The public comment period closed August 30, 1993. Comments were received from two colby cheese manufacturers.

Discussion of Comments

1. Both commenters were concerned that their markets would be negatively affected by allowing the assignment of U.S. grade to colby cheese that does not exhibit numerous mechanical openings.

United States grade standards assist the orderly marketing of dairy products by establishing requirements to describe quality in colby cheese. To be of greatest value, these standards must accurately describe quality in colby cheese available in the market. Changes in manufacturing procedures have resulted in colby cheese that does not exhibit the numerous mechanical openings found in colby cheese produced according to traditional manufacturing procedures. Cheese without numerous mechanical openings is currently available and consumer acceptance is evident by its increasing availability. Changes in the U.S. grade standards will more accurately define quality in consumer-acceptable product and permit the assignment of U.S. grade to more cheese currently available in the market.

2. Both commenters felt that by permitting the assignment of U.S. grade to colby cheese with less than numerous mechanical openings the standards would allow high-moisture cheddar cheese to be substituted for colby cheese.

The compositional requirements for standardized cheeses are provided in the Food and Drug Administration's (FDA) standards of identity. FDA standards define moisture ranges for colby and cheddar cheese whose moisture content must fall within the range specified. The U.S. grade standards include a reference to the FDA standards of identity and do not establish moisture requirements that differ from the FDA standards. U.S. grade can only be assigned to colby cheese that meets the compositional requirements of the FDA standards of identity.

3. One commenter felt that the standards should require that colby cheese only be made using traditional manufacturing procedure.

United States grade standards define quality in the manufactured dairy products and do not detail the procedures used to produce the product. No changes were made to require that traditional manufacturing procedures be used to produce colby cheese eligible for U.S. grade assignment. This action

does not preclude U.S. grade assignment to colby cheese produced using traditional manufacturing procedures.

4. One commenter felt that changes in the standards would mislead the consumer because of similarities with colby and cheddar cheeses.

Colby and cheddar cheeses are very similar in composition and salient characteristics. However, compositional differences do exist and are identified in the FDA standards of identity. Accurate labeling of cheese provides the information necessary for the consumer to differentiate between the varieties of cheese. Federal and State regulations exist that require truthful labeling of foods. The U.S. grade standards do not contain labeling requirements. Changes in the standards will not affect the composition or labeling of products available to the consumer.

List of Subjects in 7 CFR Part 58

Dairy products, Food grades and standards, Food labeling, Reporting and recordkeeping requirements.

For the reasons set forth in the preamble, 7 CFR Part 58, is amended as follows:

PART 58—[AMENDED]

1. The authority citation for 7 CFR part 58 continues to read as follows:

Authority: 7 U.S.C. 1621–1627, unless otherwise noted.

2. Subpart J—United States Standards for Grades of Colby Cheese is revised to read as follows:

Subpart J—United States Standards for Grades of Colby Cheese

Definitions

Sec.

58.2475 Colby cheese.

58.2476 Types of surface protection.

U.S. Grades

58.2477 Nomenclature of U.S. grades.

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Explanation of Terms

58.2481 Explanation of terms.

Subpart J—United States Standards for Grades of Colby Cheese ¹

Definitions

§ 58.2475 Colby cheese.

Colby cheese is cheese made by the colby process or by any other procedure which produces a finished cheese

¹ Compliance with these standards does not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act.

having the same organoleptic, physical, and chemical properties as the cheese produced by the colby process. The cheese is made from cow's milk with or without the addition of artificial coloring. It contains added common salt and more than 40 percent moisture, its total solids content is not less than 50 percent milkfat, and it conforms to the applicable provisions of 21 CFR 133.118, "Cheeses and Related Cheese Products," as issued by the Food and Drug Administration.

§ 58.2476 Types of surface protection.

The following are the types of surface protection for colby cheese:

(a) *Rinded and paraffin-dipped.*

The cheese that has formed a rind is dipped in a refined paraffin, amorphous wax, microcrystalline wax, or other suitable substance. Such coating is a continuous, unbroken, and uniform film adhering tightly to the entire surface of the cheese rind.

(b) *Rindless.*

(1) *Wrapped.* The cheese is properly enveloped in a tight-fitting wrapper or other protective covering, which is sealed with sufficient overlap or satisfactory closure. The wrapper or covering shall not impart color or objectionable taste or odor to the cheese. The wrapper or covering shall be of sufficiently low permeability to air so as to prevent the formation of a rind.

(2) *Paraffin-dipped.* The cheese is dipped in a refined paraffin, amorphous wax, microcrystalline wax, or other suitable substance. The paraffin shall be applied so that it is continuous, unbroken, and uniformly adheres tightly to the entire surface. If a wrapper or coating is applied to the cheese prior to paraffin dipping, it shall completely envelop the cheese and not impart color or objectionable taste or odor to the cheese.

U.S. Grades

§ 58.2477 Nomenclature of U.S. grades.

The nomenclature of U.S. grades is as follows:

(a) U.S. Grade AA.

(b) U.S. Grade A.

(c) U.S. Grade B.

§ 58.2478 Basis for determination of U.S. grade.

(a) The cheese shall be graded no sooner than 10 days of age.

(b) The rating of each quality factor shall be established on the basis of characteristics present in any vat of cheese.

(c) The U.S. grades of colby cheese are determined on the basis of rating the following quality factors:

(1) Flavor.

(2) Body and texture.

(3) Color.

(4) Finish and appearance.

(d) The final U.S. grade shall be established on the basis of the lowest rating of any one of the quality factors.

§ 58.2479 Specifications for U.S. grades.

(a) *U.S. Grade AA.* U.S. Grade AA Colby Cheese shall conform to the following requirements (See Tables I, II, III, and IV of this section):

(1) *Flavor.* The cheese shall possess a fine and highly pleasing colby cheese flavor which is free from undesirable tastes and odors, or it may be lacking in flavor development. The cheese may possess a very slight feed flavor. See Table I of this section.

(2) *Body and Texture.* A plug drawn from the cheese shall be firm. Dependent upon the method of manufacture, a satisfactory plug may exhibit evenly distributed small mechanical openings or a close body. The cheese shall not possess sweet holes, yeast holes, or other gas holes. The texture may be definitely curdy. See Table II of this section.

(3) *Color.* The color shall be uniform and bright. If colored, the cheese should be a medium yellow-orange. See Table III of this section.

(4) *Finish and appearance.*

(i) *Rinded and paraffin-dipped.* The bandage shall be evenly placed over the entire surface of the cheese and be free from unnecessary overlapping and wrinkles, and not burst or torn. The rind shall be sound, firm, smooth, and provide good protection to the cheese. The surface shall be smooth, bright, and have a good coating of wax or coating that adheres firmly to all surfaces. The cheese shall be free from mold under the paraffin. The cheese shall be free from high edges, huffing, or lopsidedness, but may possess soiled surface to a very slight degree. See Table IV of this section.

(ii) *Rindless and wrapped.* The wrapper or covering shall be practically smooth and properly sealed with adequate overlapping at the seams or sealed by any other satisfactory type of closure. The wrapper or covering shall be neat and shall adequately and securely envelop the cheese, but may be slightly wrinkled. Allowance should be made for slight wrinkles caused by crimping or sealing when vacuum packaging is used. The cheese shall be free from mold under the wrapper or covering and shall not be huffed or lopsided. See Table IV of this section.

(iii) *Rindless and paraffin-dipped.* The cheese surface shall be smooth, bright, and have a good coating of paraffin that adheres firmly. If a

wrapper or coating is applied prior to paraffin dipping, it shall completely envelop the cheese. The cheese shall be free from high edges, huffing, lopsidedness, or mold. The cheese may possess soiled surface to a very slight degree. The wrapper may be wrinkled to a slight degree. See Table IV of this section.

(b) *U.S. Grade A.* U.S. Grade A Colby Cheese shall conform to the following requirements (See Tables I, II, III, and IV of this section):

(1) *Flavor.* The cheese shall possess a pleasing colby cheese flavor which is free from undesirable tastes and odors, or it may be lacking in flavor development. The cheese may possess very slight acid flavor or feed flavor to a slight degree. See Table I of this section.

(2) *Body and texture.* A plug drawn from the cheese shall be reasonably firm. Dependent upon the method of manufacture, a satisfactory plug may exhibit evenly distributed mechanical openings or a close body. The plug shall be free from sweet holes, yeast holes, or other gas holes. The body may be very slightly loosely knit or definitely curdy. See Table II of this section.

(3) *Color.* The color shall be fairly uniform and bright. If colored, the cheese shall be a medium yellow-orange. The cheese may possess waviness to a very slight degree. See Table III of this section.

(4) *Finish and appearance.*

(i) *Rinded and paraffin-dipped.* The bandage shall be evenly placed over the entire surface of the cheese and not be burst or torn. The rind shall be sound, firm, smooth, and provide good protection to the cheese. The surface shall be practically smooth, bright, and have a good coating of paraffin that adheres firmly to all surfaces. The cheese shall be free from mold under the paraffin. The cheese may possess the following characteristics to a very slight degree: Soiled surface or surface mold; and to a slight degree: High edges, irregular press cloth, lopsided, or rough surface. See Table IV of this section.

(ii) *Rindless and wrapped.* The wrapper or covering shall be practically smooth, properly sealed with adequate overlapping at the seams or sealed by any other satisfactory type of closure. The wrapper or covering shall be neat and adequately and securely envelop the cheese but may be slightly wrinkled. Allowance should be made for slight wrinkles caused by crimping or sealing when vacuum packaging is used. The cheese shall be free from mold under the wrapper or covering and shall not be huffed but may possess to a slight degree: High edges, lopsided, irregular

press cloth, or rough surface. See Table IV of this section.

(iii) *Rindless and paraffin-dipped.* The cheese surface shall be bright and have a good coating of paraffin that adheres firmly. If a wrapper or coating is applied prior to paraffin dipping, it shall completely envelop the cheese and have a good coating of paraffin that adheres firmly. The cheese may possess soiled surface to a very slight degree. The cheese shall be free from mold, and may possess to a slight degree: High edges, lopsided, irregular press cloth, or rough surface. The wrapper may be wrinkled to a slight degree. See Table IV of this section.

(c) *U.S. Grade B.* U.S. Grade B Colby Cheese shall conform to the following requirements (See Tables I, II, III, and IV of this section):

(1) *Flavor.* The cheese may possess a fairly pleasing colby cheese flavor, or it may be lacking in flavor development. The cheese may possess the following flavors to a very slight degree: Onion or sour; to a slight degree: Barny, bitter, flat, fruity, malty, old milk, rancid, utensil, weedy, whey-taint, or yeasty; and to a definite degree: Acid or feed. See Table I of this section.

(2) *Body and texture.* A plug drawn from the cheese shall be moderately firm. Dependent upon the method of manufacture, a satisfactory plug may exhibit mechanical openings or a close body. The cheese may possess the following characteristics to a slight degree: Coarse, corky, crumbly, gassy, loosely knit, mealy, pasty, short, slitty, sweet holes, or weak; and the following to a definite degree: Curdy. See Table II of this section.

(3) *Color.* The cheese may possess the following characteristics to a slight degree: Acid-cut, dull, faded, mottled, salt spots, seamy, unnatural, or wavy. In addition, rindless colby cheese may have a bleached surface to a slight degree. See Table III of this section.

(4) *Finish and appearance.*

(i) *Rinded and paraffin-dipped.* The bandage shall be placed over the entire surface of the cheese and may be uneven and wrinkled, but not burst or torn. The rind shall be reasonably sound and free from soft spots, rind rot, cracks, or openings of any kind. The surface may be rough and unattractive but shall possess a fairly good coating of paraffin. The paraffin may be scaly or blistered, with very slight mold under the bandage or paraffin, but there shall be no indication that mold has entered the cheese. The cheese may possess the following characteristics to a slight degree: Checked rind, defective coating, soiled surface, sour rind, surface mold, or weak rind; and to a definite degree:

High edges, irregular press cloth, lopsided, or rough surface. See Table IV of this section.

(ii) *Rindless and wrapped.* The wrapper or covering shall be unbroken and shall adequately and securely envelop the cheese. The following may be present to a very slight degree: Mold under the wrapper but not entering the cheese; to a slight degree: Soiled surface or surface mold; and to a definite

degree: High edges, irregular press cloth, lopsided, rough surface, or wrinkled wrapper or cover. See Table IV of this section.

(iii) *Rindless and paraffin-dipped.* The wrapper or coating applied prior to paraffin dipping shall adequately and securely envelop the cheese and have a coating of paraffin that adheres firmly to the cheese wrapper or shall be unbroken but may be definitely wrinkled. The

paraffin may be scaly or blistered, with very slight mold under the paraffin, but there shall be no indication that mold has entered the cheese. The cheese may possess the following characteristics to a slight degree: Defective coating, soiled surface, or surface mold; and the following to a definite degree: High edges, lopsided, irregular press cloth, or rough surface. See Table IV of this section.

TABLE I.—CLASSIFICATION OF FLAVOR WITH CORRESPONDING U.S. GRADE

Flavor characteristics	AA	A	B
Acid	—	VS	D
Barny	—	—	S
Bitter	—	—	S
Feed	VS	S	D
Flat	—	—	S
Fruity	—	S	S
Malty	—	—	S
Old milk	—	—	S
Onion	—	—	VS
Rancid	—	—	S
Sour	—	—	VS
Utensil	—	—	S
Weedy	—	—	S
Whey-taint	—	—	S
Yeasty	—	—	S

(—) = Not permitted VS = Very Slight S = Slight D = Definite.

TABLE II.—CLASSIFICATION OF BODY AND TEXTURE WITH CORRESPONDING U.S. GRADE

Body and texture characteristics	AA	A	B
Coarse	—	—	S
Corky	—	—	S
Crumbly	—	—	S
Curdy	D	D	D
Gassy	—	—	S
Loosely knit	—	VS	S
Mealy	—	—	S
Pasty	—	—	S
Short	—	—	S
Slitty	—	—	S
Sweet holes	—	—	S
Weak	—	—	S

(—) = Not permitted VS = Very Slight S = Slight D = Definite.

TABLE III.—CLASSIFICATION OF COLOR WITH CORRESPONDING U.S. GRADE

Color characteristics	AA	A	B
Acid-cut	—	—	S
Bleached surface (rindless)	—	—	S
Dull or faded	—	—	S
Mottled	—	—	S
Salt spots	—	—	S
Seamy	—	—	S
Unnatural	—	—	S
Wavy	—	VS	S

(—) = Not permitted VS = Very Slight S = Slight.

TABLE IV.—CLASSIFICATION OF FINISHED AND APPEARANCE WITH CORRESPONDING U.S. GRADE

Finish and appearance characteristics	AA	A	B
Rindless:			
Defective coating (paraffin-dipped: scaly, blistered, and checked)	—	—	S
High edges	—	S	D

TABLE IV.—CLASSIFICATION OF FINISHED AND APPEARANCE WITH CORRESPONDING U.S. GRADE—Continued

Finish and appearance characteristics	AA	A	B
Irregular press cloth (uneven, wrinkled, and improper overlapping)	—	S	D
Lopsided	—	S	D
Mold under wrapper or covering	—	—	VS
Rough surface	—	S	D
Soiled surface	—	—	S
Soiled surface (paraffin-dipped)	VS	VS	S
Surface mold	—	—	S
Wrinkled wrapper or covering (paraffin dipped)	S	S	D
Rind:			
Checked rind	—	—	S
Defective coating (scaly, blistered, and checked)	—	—	S
High edges	—	S	D
Irregular press cloth (uneven, wrinkled, and improper overlapping)	—	S	D
Lopsided	—	S	D
Mold under paraffin	—	—	VS
Rough surface	—	S	D
Soiled surface	VS	VS	S
Sour rind	—	—	S
Surface mold	—	VS	S
Weak rind	—	—	S

(—) = Not permitted VS = Very Slight S = Slight D = Definite.

58.2480 U.S. grade not assignable.

Colby cheese shall not be assigned a U.S. grade for one or more of the following reasons:

- (a) The cheese fails to meet or exceed the requirements for U.S. Grade B.
- (b) The cheese is produced in a plant that is rated ineligible for USDA grading service or is not USDA-approved.

Explanation of Terms

58.2481 Explanation of terms.

(a) *With respect to types of surface protection:*

(1) *Paraffin.* Refined paraffin, amorphous wax, microcrystalline wax, or any combination of such or any other suitable substance.

(2) *Paraffin dipped.* Cheese that has been coated with paraffin.

(3) *Rind.* A hard coating caused by the dehydration of the surface of the cheese.

(4) *Rind.* A protection developed by the formation of a rind.

(5) *Rindless.* Cheese which has not formed a rind due to the impervious type of wrapper, covering or container, enclosing the cheese.

(6) *Wrapped.* Cheese that has been covered with a transparent or opaque material (plastic film type or foil) next to the surface of the cheese.

(7) *Wrapper or covering.* A plastic film or foil material next to the surface of the cheese, used as an enclosure or covering of the cheese.

(b) *With respect to flavor:*

(1) *Very slight.* Detected only upon very critical examination.

(2) *Slight.* Detected only upon critical examination.

(3) *Definite.* Not intense but detectable.

(4) *Undesirable.* Those listed in excess of the intensity permitted or those characterizing flavors not listed.

(5) *Acid.* Sharp and puckery to the taste, characteristic of lactic acid.

(6) *Barny.* A flavor characteristic of the odor of a poorly ventilated cow barn.

(7) *Bitter.* Distasteful, similar to the taste of quinine.

(8) *Feed.* Feed flavors (such as alfalfa, sweetclover, silage, or similar feed) in milk carried through into the cheese.

(9) *Flat.* Insipid, practically devoid of any characteristic colby cheese flavor.

(10) *Fruity.* A fermented, sweet, fruit-like flavor resembling apples.

(11) *Lacking in flavor development.* No undesirable and very little, if any, colby cheese flavor development.

(12) *Malty.* A distinctive, harsh flavor suggestive of malt.

(13) *Old milk.* Lacks freshness.

(14) *Onion.* A flavor recognized by the peculiar taste and aroma suggestive of its name. Present in milk or cheese when the cows have eaten onions, garlic, or leeks.

(15) *Rancid.* A flavor suggestive of rancidity or butyric acid; sometimes associated with bitterness.

(16) *Sour.* An acid, pungent flavor resembling vinegar.

(17) *Utensil.* A flavor that is suggestive of improper or inadequate washing and sterilization of milking machines, utensils, or factory equipment.

(18) *Weedy.* A flavor present in cheese when cows have eaten weedy hay or grazed on weed-infested pasture.

(19) *Whey-taint.* A slightly acid flavor characteristic of fermented whey.

(20) *Yeasty.* A flavor indicating yeasty fermentation.

(c) *With respect to body and texture:*

(1) *Very slight.* Detected only upon very critical examination and present only to a minute degree.

(2) *Slight.* Barely identifiable and present only to a small degree.

(3) *Definite.* Readily identifiable and present to a substantial degree.

(4) *Coarse.* Feels rough, dry, and sandy.

(5) *Corky.* Hard, tough, over-firm cheese which does not readily break down when rubbed between the thumb and fingers.

(6) *Crumbly.* Tends to fall apart when rubbed between the thumb and fingers.

(7) *Curdy.* Smooth but firm; when worked between the fingers is rubbery and not waxy or broken down.

(8) *Firm.* Feels solid, not soft or weak.

(9) *Gassy.* Gas holes of various sizes and may be scattered.

(10) *Loosely knit.* Curd particles are not well-matted and fused together.

(11) *Mealy.* Short body, does not mold well and looks and feels like corn meal when rubbed between the thumb and fingers.

(12) *Mechanical openings.* Irregular shaped openings that are caused by variations in make procedure and not caused by gas fermentation.

(13) *Pasty.* Is usually a weak body and when the cheese is rubbed between the thumb and fingers becomes sticky and smeary.

(14) *Pinny.* Numerous very small gas holes.

(15) *Reasonably firm.* Somewhat less firm but not to the extent of being weak.

(16) *Short.* No elasticity in the cheese plug and when rubbed between the

thumb and fingers, the cheese tends toward mealiness.

(17) *Slitty*. Narrow, elongated slits generally associated with a cheese that is gassy or yeasty. Sometimes referred to as "fish-eyes."

(18) *Sweet holes*. Spherical gas holes which are glossy in appearance and usually about the size of BB shots. These gas holes are sometimes referred to as "shot holes."

(19) *Weak*. The cheese plug is soft but is not necessarily sticky like a pasty cheese and requires little pressure to crush.

(d) *With respect to color:*

(1) *Very slight*. Detected only upon very critical examination and present only to a minute degree.

(2) *Slight*. Barely identifiable and present only to a small degree.

(3) *Acid-cut*. A bleached or faded color which sometimes varies throughout the cheese and appears most often around mechanical openings.

(4) *Bleached surface*. A faded color beginning at the surface and progressing inward.

(5) *Dull or faded*. A color condition lacking in luster or translucency.

(6) *Mottled*. Irregular shaped spots or blotches in which portions are light colored and others are of higher color. Also an unevenness of color due to combining the curd from two different vats, sometimes referred to as "mixed curd."

(7) *Salt spots*. Large light colored spots or areas.

(8) *Seamy*. White thread-like lines that form when the curd is not properly matted or fused.

(9) *Unnatural*. Deep orange or reddish color.

(10) *Uncolored*. Absence of added coloring.

(11) *Wavy*. Unevenness of color which appears as layers or waves.

(e) *With respect to finish and appearance:*

(1) *Very slight*. Detected only upon very critical examination and present to a minute degree.

(2) *Slight*. Barely identifiable and present to a small degree.

(3) *Definite*. Readily identifiable and present to a substantial degree.

(4) *Adequately and securely enveloped*. The wrapper or covering is properly sealed and entirely encloses the cheese with sufficient adherence to the surface of the cheese to protect it from contamination or dehydration.

(5) *Bandage*. Cheese cloth used to wrap cheese prior to dipping in paraffin.

(6) *Bandage evenly placed*. Placement of the bandage so that it completely envelops the cheese and overlaps evenly about one inch.

(7) *Bright surface*. Clean, glossy surface.

(8) *Burst or torn bandage*. A severance of the bandage usually occurring at the side seam; or when the bandage is otherwise snagged or broken.

(9) *Checked rind*. Numerous small cracks or breaks in the rind which sometimes follows the outline of curd particles.

(10) *Defective coating*. A brittle coating of paraffin that breaks and peels off in the form of scales or flakes; flat or raised blisters or bubbles under the surface of the paraffin; checked paraffin, including cracks, breaks or hairline checks in the paraffin or coating of the cheese.

(11) *Firm sound rind*. A rind possessing a firmness and thickness (not easily dented or damaged) consistent with the size of the cheese and which is dry, smooth, and closely knit, sufficient to protect the interior quality from external defects; free from checks, cracks, breaks, or soft spots.

(12) *High edge*. A rim or ridge on the side of the cheese.

(13) *Huffed*. A block of cheese which is swollen because of gas fermentation. The cheese becomes rounded or oval in shape instead of having flat surfaces.

(14) *Irregular press cloth*. Press cloth improperly placed in the hoop resulting in too much press cloth on one end and insufficient on the other causing overlapping; wrinkled and loose fitting.

(15) *Lopsided*. One side of the cheese is higher than the other side.

(16) *Mold under bandage and paraffin*. Mold spots or areas under the paraffin.

(17) *Mold under wrapper or covering*. Mold spots or areas under the wrapper or covering.

(18) *Rind rot*. Soft spots on the rind that have become discolored and are decayed or decomposed.

(19) *Rough surface*. Lacks smoothness.

(20) *Smooth surface*. Not rough or uneven.

(21) *Soft spots*. Areas soft to the touch and which are usually faded and moist.

(22) *Soiled surface*. Milkstone, rust spots, or other discoloration on the surface of the cheese.

(23) *Sour rind*. A fermented rind condition, usually confined to the faces of the cheese.

(24) *Surface mold*. Mold on the exterior of the paraffin or wrapper.

(25) *Wax or paraffin that adheres firmly to the surface of the cheese*. A coating with no cracks, breaks, or loose areas.

(26) *Weak rind*. A thin rind which possesses little or no resistance to pressure.

Dated: February 23, 1995.

Lon Hatamiya,
Administrator.

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